

LUNCH MENU

AVAILABLE 11 A.M. - 4 P.M., SEVEN DAYS A WEEK

★★★★★ ADD TO YOUR MEAL: ★★★★★

HOUSE SALAD, ADD 5.25 • CAESAR SALAD, ADD 5.25 • WEDGE SALAD, ADD 6.99

Build YOUR Own BBQ COMBO

Two Meat 18.50

Three Meat 23.50

SERVED WITH YOUR CHOICE OF ONE SWOON-WORTHY SIDE† AND A FRESHLY BAKED BISCUIT & APPLE BUTTER

ST. LOUIS RIBS (1/4 RACK)
TEXAS-STYLE BRISKET, ADD 1.50
PULLED PORK
PULLED CHICKEN
BBQ TRI TIP, ADD 1.50

BBQ CHICKEN (1/4)
TEXAS RED HOT SAUSAGE (1)
JALAPEÑO CHEDDAR SAUSAGE (1)

†Upgrade to a premium side, add 1.99 each.



BUILD YOUR OWN THREE MEAT BBQ COMBO

★★★★★ Swoon-Worthy SIDES ★★★★★

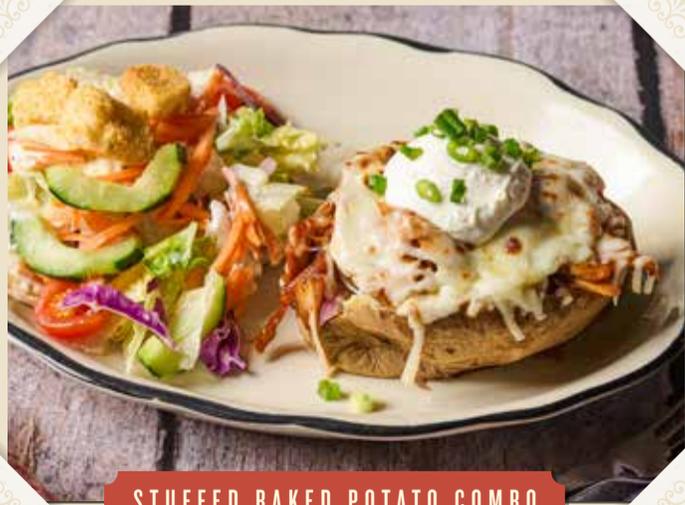
PICNIC POTATO SALAD
GARLIC MASHED POTATOES
MACARONI & CHEESE

SAUTÉED SEASONAL VEGETABLES
CREAMY COLESLAW
New! CORNBREAD & APPLE BUTTER

BBQ BEANS
WATERMELON SLICES
(seasonal)
FRENCH FRIES

★★★★★ SEE PAGE 8 FOR A LIST OF PREMIUM SIDES ★★★★★

Southern CLASSICS



STUFFED BAKED POTATO COMBO

New! STUFFED BAKED POTATO COMBO

A baked potato piled high with your choice of pulled pork or pulled chicken, melted jack cheese, sweet red onions, sour cream, scallions and BBQ ranch. Served with a house salad and your choice of dressing.

When we're out, we're out! **13.99**

CRISPY LOWCOUNTRY SHRIMP

Lightly battered fried shrimp, french fries, creamy coleslaw, remoulade and fresh lemon. **13.50**

N'AWLINS GUMBO

A New Orleans-style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with chimichurri rice. **8.25**

SOUTHERN FRIED CHICKEN

Tender, boneless chicken breast dipped in buttermilk, breaded, deep-fried and topped with Grandpa's pan gravy. Served with garlic mashed potatoes and sautéed seasonal vegetables. **12.99**